Food Guide for South Asians

Healthy Eating Guide and Food Log

Developed by:
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With support from Schweitzer Fellow For Life Seed Grant awarded to Rajesh Parikh, MD, MPH

Developed in collaboration with:
Northwestern University Feinberg School of Medicine

Asian Human Services Family Health Center
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This book has two parts – Food Guide and Food Log. Please refer to both the parts.

Food Guide is a basic resource for you to eat healthy.

Food Log is to help you track your eating habits with your provider.

These are general recommendations to eat healthy. Based on your health condition, whether hypertension, type 2 diabetes mellitus, borderline diabetes, high cholesterol, history of heart attack or stroke, or even just high BMI, please talk to your provider (doctor, dietitian, health educator) on how best to use this guide for your health condition.

At least try it. If you like it, switch to it.
Grains

Grains can be **WHOLE GRAINS** or **REFINED GRAINS**

**WHOLE GRAINS** contain the entire grain kernel - the bran, germ, & endosperm (shown below).

*Some examples: brown rice, whole wheat breads, whole wheat naan, whole wheat pita bread, whole wheat roti/chapathi, and oats.*

**REFINED GRAINS** are processed to remove the bran and germ. Certain B vitamins and iron are added back after processing but the dietary fiber is not added back to refined grains.

*Some examples: white rice, and white breads (naan, pita bread).*
In one day, make at least half of your grains whole grains

<table>
<thead>
<tr>
<th>Whole grains</th>
<th>Refined grains</th>
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<tr>
<td>Brown rice</td>
<td>White rice</td>
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<tr>
<td>Whole wheat bread</td>
<td>White bread</td>
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<tr>
<td>Whole wheat roti</td>
<td>Naan bread</td>
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Some Other Whole Grains: Oats, any bread (naan/pita/tortilla) that is made of 100% whole grains.

Some Other Refined Grains: Pita bread, tortilla, sooji (cream of wheat).

One serving of grains:

- One slice of bread
- ½ cup of cooked rice
- One 7 inch roti

In one day, make at least half of your grains whole grains.
USE a Variety of Whole Grains

**Brown Rice**
- Brown rice kichdi

**Oats**
- Steel cut oats
- Rolled oats
- Oats Dosa

**Quinoa**
- Quinoa
- Quinoa upma

Dalia or broken wheat and whole barley can also be used to make kichdi or upma
**TIPS to Increase Whole Grains**

- Use variety of whole grain flours for your rotis
- Enjoy brown rice as kichdi, or biryani, or pulao
- Start by replacing white rice with brown rice for at least two times a week
- Buy bread that says 100% whole wheat
- Enjoy snacks that are made of whole grains
Tips to Increase Whole Grains in Diet

Refined grains
Whole grains

TRY BROWN RICE instead of WHITE RICE

For BIRYANI, PULAO, KICHDI, Or plain with DHAL

ROTI

Maida/ All Purpose Flour

Try using bajra, ragi, jowar, 100% wheat atta

UPMA

Barley Dalia Brown Rice Oats Quinoa

To start off – try mixing equal parts of brown rice with white rice
Fruits & Vegetables

Eat 5-7 servings of fruits and vegetables a day

1 serving

Uncooked vegetables

Cooked vegetables

Fruits

Uncooked leafy greens

Apple – size of tennis ball

Tips to increase vegetable intake

• Try adding spinach (palak) to your kichdi in the last 5 minutes of cooking.
• Add vegetables like carrots, spinach, peas into meat curries.
• Add a bag of frozen vegetables to kichdi or upma.
• Enjoy raw vegetables like baby spinach, bell peppers (capsicum), cauliflower (gobi) in raw form.
Use a Variety of Vegetables

The best way to enjoy the benefits is eating both raw and cooked vegetables

Enjoy raw vegetables in salads or as snack

Try some raw spinach

Add some color to your salad

Include some sprouted mung beans or rajma in your salad

Try to enjoy salads as meals. Add fruits and nuts

Mung salad with greens, fruits, and nuts

Chickpea salad
Cooking vegetables

- Frying vegetables in a lot of oil can be unhealthy.
- Overcooking (or making vegetables very soft and mushy) can lead to loss of nutrients.
- Try not to fry vegetables in oil.

Best ways of cooking vegetables

- Steam vegetables
- Microwave vegetables
- In the pressure cooker
- On the stove with less oil or with some water
Fats & Oils

Fat is an important nutrient that our body needs but having too much fat can lead to weight gain and health problems. Fats are present in many foods. There are three types of fats.

Three types of fats and its effect on cholesterol:
1. Saturated fats – raises LDL (bad) cholesterol.
2. Trans fats – raises LDL (bad) cholesterol and lowers HDL (good) cholesterol.
3. Unsaturated fats – may decrease LDL (bad) cholesterol as well as maintain HDL (good) cholesterol.

Limit Intake of foods high in Saturated Fat

Foods high in saturated fat: GHEE, MILK, PANEER, BUTTER, COCONUT OIL, PALM OIL, MEATS
Choose foods that provide Unsaturated Fat (Good Fat) but eat in moderation.

AVOID foods that contain Trans Fat

Also known as PARTIALLY HYDROGENATED OIL (Vanaspati), Vegetable ghee or vegetable shortening, foods prepared with them, such as, samosas, puffs, and street sweets like jalebi and jamun.

OILS – corn, sunflower, safflower, olive, canola

FISHES like sardines, salmon, mackerel

NUTS & SEEDS like walnuts, almonds, peanuts, sunflower seeds, flax seed

Avocado
TIPS to reduce fat intake and eat healthy fat

- If you are drinking whole milk (full fat), try using 2% or 1% milk

- Try low-fat yogurt and low-fat paneer for a change
- Try replacing ghee and butter with vegetable oil, such as, corn, sun flower, olive oil.

Remember that very small amounts of oils are recommended
TIPS to reduce fat intake and eat healthy fat

Eat less fried foods

Remember: Choose foods that provide good fats (unsaturated fats) and eat in moderation.
Try to include a variety of proteins in your diet.

Eat more of vegetarian protein.
USE

Use a variety of fish

Salmon
Mackerel
Sardines

Eat at least 2 servings of 3.5 ounces of fish a week

One serving of 3.5 ounces of fish (size of your palm)

Include some unsalted nuts

One serving is one cupped hand

Have 4 servings of nuts & seeds a week

Use Legumes & Dhals

A serving of cooked beans is what fits your one hand

Eat more of vegetarian protein foods than meat
Use lean meats

- Skinless chicken breast
- For beef – round steaks and roasts, top loin, top sirloin, and chuck shoulder and arm roasts, choose 90% or 95% lean Keema

Limit fried foods and preparation with ghee or added fat

Try to limit too much oil and ghee while cooking – too much will float on top.

Healthy ways of eating meat

- Instead of frying, bake, boil, or cook on stove top.
- Remove excess fat that floats on top.
- Whatever meat (chicken, mutton, beef, or fish) you like, remember to eat the right amount.
- Try adding fish to your diet two times a week.

Remember to eat different kinds of proteins, especially beans and dhals

- Remove the skin
- Trim fat

Serious Eats. Knife skills: How to debone a chicken thigh by J.Kenji Lopez-Alt
http://www.seriouseats.com/2014/04/knife-skills-how-to-debone-a-chicken-thigh.html
Licensed under CC BY-ND 2.5
SODIUM

Limit sodium consumption

Where does sodium in our food come from?

Mainly from processed and prepared foods (packaged, frozen food, restaurants)

In the Kitchen and at the table - cooking, masala packets, adding extra salt while eating
Tips to reduce your sodium intake

* Limit the use of processed, packaged, frozen and restaurant foods

* Do not use the salt shaker at the table.

* Limit the use of packaged spice mixes. Try making homemade spices.

* Think fresh! Fresh and frozen fruits and vegetables are low in sodium.

CHOLESTEROL

Cholesterol is an important substance that our body needs. Cholesterol comes from two sources: our body and food. Cholesterol is found only in animal food, such as meat, fish, shrimp, milk, eggs, paneer, and yogurt. Our body produces more cholesterol when we eat a lot of foods high in saturated and trans fats.

Remember:

- **Limit intake of foods high in SATURATED FAT** (ghee, milk, paneer, butter, palm oil, coconut oil, meats).
- **Avoid foods that contain TRANS FAT** (vegetable ghee, vegetable shortening).
- **Eat in moderation foods that contain UNSATURATED FAT** (fish, avocado, nuts, corn oil, sunflower oil).

(Refer pages 14-17)
Fiber

*Fiber is found in whole grains, fruits, vegetables, dals/lentils, nuts and seeds.*

**Benefits of Dietary Fiber:**
- Helps reduce blood cholesterol and lowers the risk of heart disease.
- Provides feeling of fullness and so may help with weight management.
- Promotes regularity and reduces constipation.

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**Sugars**

- Sugars are present naturally in food like fruits, vegetables, grains, and milk. Sugars can also be added to foods such as sweetened drinks, sweetened yogurt, and desserts.
- Too much sugar can lead to extra weight gain.

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**How to avoid extra sugar?**

Reduce foods that taste very sweet.

Eat foods high in fiber like fruits, vegetables and whole grain products.
Step 1: Look at the Serving Size

Step 2: Look at the fat and sodium

Step 3: Choose foods with low % Daily Value of fat and sodium

The % DV can help you determine if a food is high or low in a nutrient - 5% or less is low, 20% or more is high. Choose foods with low %DV of fat, saturated fat and sodium.
Build a Healthy Plate for One Meal

Below healthy plate is a 7 inch diameter plate

1. Fill half your plate with vegetables and fruit. Try adding raw salad.
2. Fill one-fourth of your plate with whole grains.
3. Fill the other one-fourth with healthy proteins (dhals, or channa, or Chicken without skin, or fish)
4. Use healthy oils. Limit butter and ghee.
5. Drink plenty of water. Avoid drinks that are very sweet.

Use healthy oils (like olive and canola oil) for cooking, on salad, on rotis. Limit butter and ghee. Avoid trans fat.

Drink water, tea, or coffee (with little or no sugar). Limit milk/dairy (1-2 servings/day) and juice (1 small glass/day). Avoid sugary drinks.

Eat a variety of whole grains (like brown rice, whole wheat rotis, whole wheat breads). Limit refined grains (like white rice, white naan, and white bread).

Choose fish, poultry, beans, dhals, and nuts; limit red meat and cheese.

Above plate is adapted from Harvard’s Healthy Eating Plate; Original is on the last page.
Try to make half of your grains whole grains. Try to include raw salad.

If you still feel hungry, try adding fruits or low-fat yogurt (dahi).
Healthy and balanced non-vegetarian plate for One Meal

- 1/2 Plate are grains (white rice and roti)
- Less than 1/4 Plate is Vegetables
- More than 1/4 Plate is Protein (Dhal and Chicken)

Eat different kinds of protein. Include fish two times a week. Try to make half of your grains whole grains. Try to include raw salad.

If you still feel hungry, try adding fruits or low-fat yogurt (dahi).
Recipe modifications

### Palak Paneer

<table>
<thead>
<tr>
<th>Traditional</th>
<th>Healthier</th>
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<tbody>
<tr>
<td>Ghee</td>
<td>Reduced salt</td>
</tr>
<tr>
<td>Whole milk</td>
<td>Replace ghee with vegetable oil</td>
</tr>
<tr>
<td>Paneer</td>
<td>Low-fat milk and paneer, or TOFU</td>
</tr>
<tr>
<td>Full fat cream</td>
<td>Low-fat cream</td>
</tr>
</tbody>
</table>

- As above, try replacing ghee and butter with olive oil or vegetable oil in other dishes like paneer butter masala, butter chicken, and other curries.
- Try to use less salt.
- Season with coriander and herbs on top for flavor instead of using packaged spice mixes.
If you eat fish, try to include it in your diet two times a week.
Try using healthier meats by cutting fat and removing skin.
Take off excess fat from curries.
Instead of deep frying, try pan frying with little oil.

• Try lean meat, lean cuts of beef, or even chicken breast without skin.
• Try vegetable oil instead of ghee.
• Lower the amount of salt.
• Try making masala at home instead of ready packets.
Barley Upma recipe
For about 20 people

INGREDIENTS
4 cups uncooked Barley
4 onions
4 tomatoes
4 carrots
4 bell peppers
2 tbsp canola oil
4 tsp mustard seeds
4 tsp urad dal
Asafoetida
Green chilies (finely cut without the seeds)
Curry leaves
Coriander leaves
Lemons
Salt to taste

PREPARATION
1. Soak the barley the night before (for 8 to 10 hours)
2. Cook the barley in boiling water for 15 minutes or in the pressure cooker
3. Cut all the vegetables finely
4. In a pan, heat oil and add mustard seeds, urad dal, chilies
5. When the mustard seeds splutters add onions, bell peppers, carrots, and tomatoes and fry for a few minutes
6. Add the cooked barley
7. Add salt to taste and squeeze a lemon in it and cook it for another 5 minutes with the lid closed.
Garnish with curry leaves and coriander leaves

Adapted from: http://veenasvegnation.blogspot.com/2010/08/barley-upma.html
**Salad Recipe**
**Makes around 8 servings**

*Serving size: about 2 cups*

**Ingredients:**

*Salad*
- 2 cups cooked chickpeas
- 2 5 ounce bags of mixed salad greens
- 2 tomatoes, diced
- 2 cucumbers, diced
- 2 carrots, grated
- ½ bunch fresh cilantro, finely chopped
- 2 green chilies, diced
- 1 red bell pepper, diced
- 1 pomegranate

*Dressing*
- ¼ cup olive oil
- 1 teaspoon salt
- 2 tablespoons mustard seed
- 2 tablespoons cumin seed
- 1 dried curry leaf
- 1 tablespoon asafetida

**Dressing preparation:**
- Put olive oil in a large frying pan with mustard seeds, cumin seeds, asafetida, and dried curry leaf. Turn the heat up to medium and wait for the seeds to start sizzling.
- When the mustard seeds begin to pop, pour the oil and seeds in a separate bowl.
- Add salt and toss salad ingredients and oil together.

*Include a colorful and tasty salad at meal times*
# Healthy snack ideas

<table>
<thead>
<tr>
<th>Traditional snacks</th>
<th>Healthy snacks</th>
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<tbody>
<tr>
<td>Bhel Puri</td>
<td>Plain puffed rice (mamra, moori, pori)</td>
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<tr>
<td>Corn pakora</td>
<td>Roasted corn on the cob</td>
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<tr>
<td>Potato vada or samosa</td>
<td>Boiled potato chat or tikki</td>
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<tr>
<td>Bajjia (deep fried gram flour)</td>
<td>-Green gram or chickpea chaat</td>
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<tr>
<td>Dal vada</td>
<td>-Fresh sprouted mung beans</td>
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<td>-Dhokla</td>
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<tr>
<td>Fish fry, chicken nuggets, cutlets</td>
<td>Grilled tandoori fish, chicken or lamb kebabs or tikka</td>
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<tr>
<td>Salted peanuts with fried chevda</td>
<td>Roasted unsalted nuts with raw tomatoes and onions</td>
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<tr>
<td>Jamun, Jalebi, Laddus</td>
<td>-Fresh fruit salad</td>
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<tr>
<td></td>
<td>-Fruit chaat</td>
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<td>-Fresh whole fruit</td>
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Food Log

Remember to use the food logs in the next pages to record the types of food and the amount of food that you eat to make small changes in your eating habits.

*Fill your intake for a whole week before your next visit with your provider. Show the filled portion to your provider.*

Try to include the time of eating and hunger levels. It doesn’t have to be exact.

You can refer to this sample entry.

<table>
<thead>
<tr>
<th>Meals</th>
<th>Monday</th>
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<tbody>
<tr>
<td>Breakfast</td>
<td>9AM – 2 toasts – whole wheat bread and little butter (hungry)</td>
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<tr>
<td>Snack</td>
<td>11:30AM - 1 cup tea with 2% milk and sugar (not very hungry)</td>
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<tr>
<td>Lunch</td>
<td>1:30PM - 1 fist white rice with 1 cup dhal and green bean sabji (hungry)</td>
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<tr>
<td>Snack</td>
<td>5PM – 2 pieces of rusk (little hungry)</td>
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<tr>
<td>Dinner</td>
<td>7:30PM – 2 rotis with little ghee and channa masala with raw onions. (little hungry)</td>
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Fill one week’s food intake before you see your doctor

<table>
<thead>
<tr>
<th>Day</th>
<th>Breakfast</th>
<th>Snack</th>
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Fill one week’s food intake before you see your doctor.
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Resources for providers and patients for more information:

- Northwestern University Feinberg School of Medicine, Patient Education Tools:
  http://cch.northwestern.edu/edtools/heartdisease.htm

- Heart & Stroke Foundation – Canada, South Asian Resources.
  http://www.heartandstroke.com/site/c.ikIQLcMWJtE/b.3479045/k.6516/South_Asian_Resources.htm

- American Diabetes Association, Food and Fitness

- **Healthy eating, Pakistani Cuisine:**
  http://www.heartandstroke.com/atf/cf/%7B99452d8b-e7f1-4bd6-a57d-b136ce6c95bf%7D/314_PAKISTANI_FACTSHEET_SINGLE.PDF

- **Healthy eating, Gujrati Cuisine:**
  http://www.heartandstroke.com/atf/cf/%7B99452d8b-e7f1-4bd6-a57d-b136ce6c95bf%7D/314_GUJARATI_FACTSHEET_SINGLE.PDF

- **Healthy eating, North Indian Cuisine:**
  http://www.heartandstroke.com/atf/cf/%7B99452d8b-e7f1-4bd6-a57d-b136ce6c95bf%7D/314_NORTHINDIANAARTICLE_SINGLE.PDF

- **Healthy eating, South Indian Cuisine:**
  http://www.heartandstroke.com/atf/cf/%7B99452d8b-e7f1-4bd6-a57d-b136ce6c95bf%7D/314_SOUTHINDIANFACTSHEET_SINGLE.PDF
Remember, try it slowly, by changing one thing at a time

If you have any suggestions, please let us know. Contact email – manasijayaprakash@gmail.com